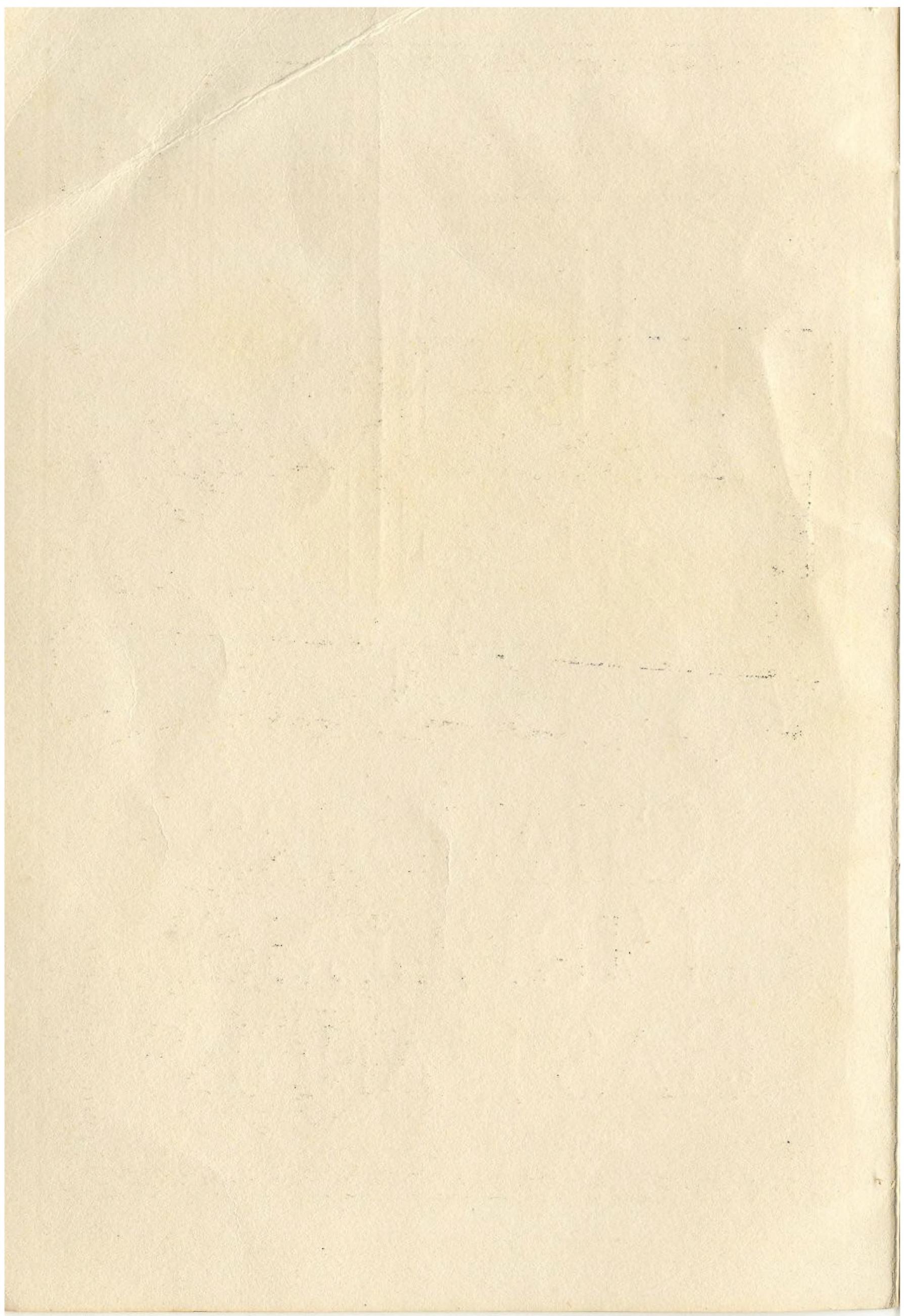




CHAMBERS FIRELESS GAS RANGES



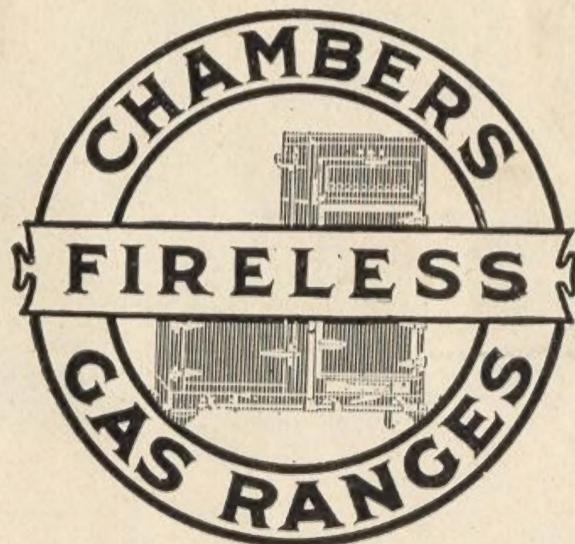
CHAMBERS MANUFACTURING CO.
SHELBYVILLE, INDIANA, U. S. A.

FIRELESS GAS RANGES

CATALOG

7

THE SIGN OF AN
ORGANIZED KITCHEN



Chambers Fireless Gas Ranges

The CHAMBERS

THE BEST THAT COOKING AUTHORITIES AND
EXPERTS CAN MAKE IT

Chambers Fireless Gas Ranges have been built first of all, to serve the housewife in the most advantageous and convenient way.

Every Chambers Range has been thoroughly tested by Chambers makers. Features which have proved valuable to housewives under practical household tests have been adopted. Those not up to Chambers standards of convenience, safety and efficiency have been rejected.

For ten years, the Chambers mechanical department has been working to obtain perfection in gas range building. The present 9000 series Chambers Ranges contain all of the collected experience of ten years' continuous efforts on the part of the originators of Fireless Gas Appliances.

There are two distinctly different types of cooking, and the Chambers appliance is fireless throughout, making it practical for the housewife to enjoy the advantages of fireless cooking in all cooking process except frying and broiling.

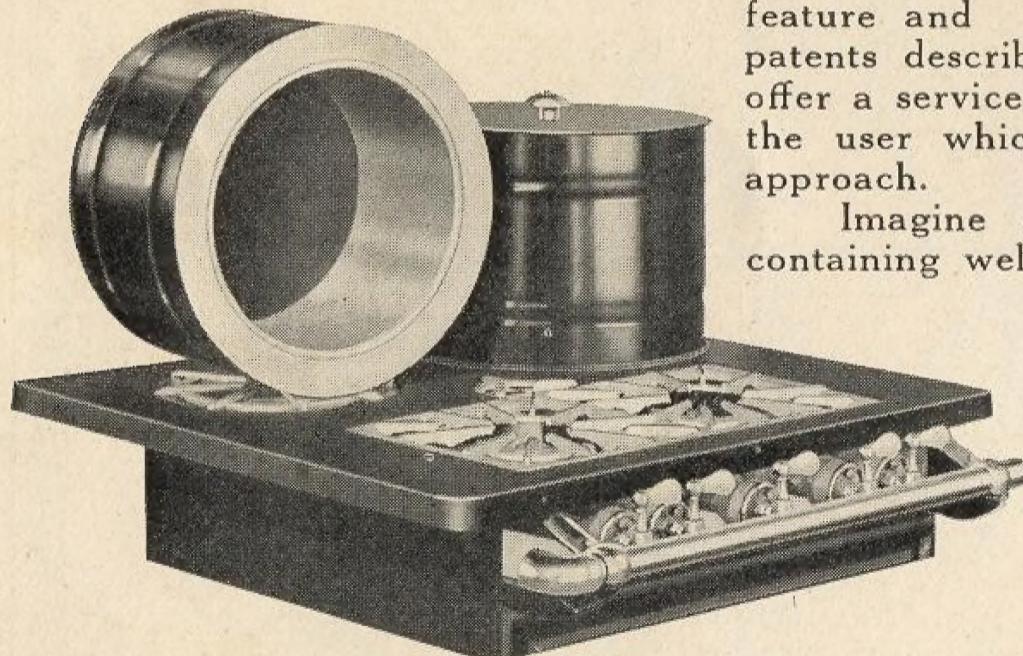
THE FIRELESS HOODS

The fireless cooking hood, the clever arrangement of placing all the advantages of fireless cooking conveniently on the cooking top of the gas range, is perhaps the most economical feature of the Chambers Range. Chambers

Ranges are distinctive in this splendid feature and being covered by basic patents describing this unit, they can offer a service both to the dealer and the user which no other range can approach.

Imagine a thoroughly insulated containing well, which will collect all the heat units which ordinarily pass around the utensil and out into the already hot kitchen, and you have a fair idea of what the Chambers Hood is. After all, it is but an inverted fireless well, conveniently hung over the gas burner of a range.

It is equally balanced on its supporting rod by a counterbalance weight, which is concealed behind the back of the range. Thus, this very convenient feature is an easily operated fireless cooker, which is ideal for boiling, stewing, canning and any type of cooking which is done on the cooking top, with no



Chambers Fireless Gas Ranges

trouble of removing the food from the DIRECT contact with the heat producing burner.

With the hood, it is possible to save considerable fuel.

By our actual cooking directions, it will be noted that such a cooking process as the boiling of hard navy beans which in ordinary methods requires not less than two to three hours of gas burning, can be better cooked by fifteen minutes of gas, followed by two hours fireless time in a Chambers Fireless Hood.

THE CHAMBERS OVEN

The Chambers Oven, constructed with its scientific insulated side walls is built with the idea of getting every possible service out of each heat unit that is introduced into it from the oven burner. Two inches of insulating materials prevent any loss of heat from radiation in this oven, and the dampers are so designed that they will force each heat unit to travel the complete area of the oven, thus insuring an even baking temperature in every cubic inch of the unit.

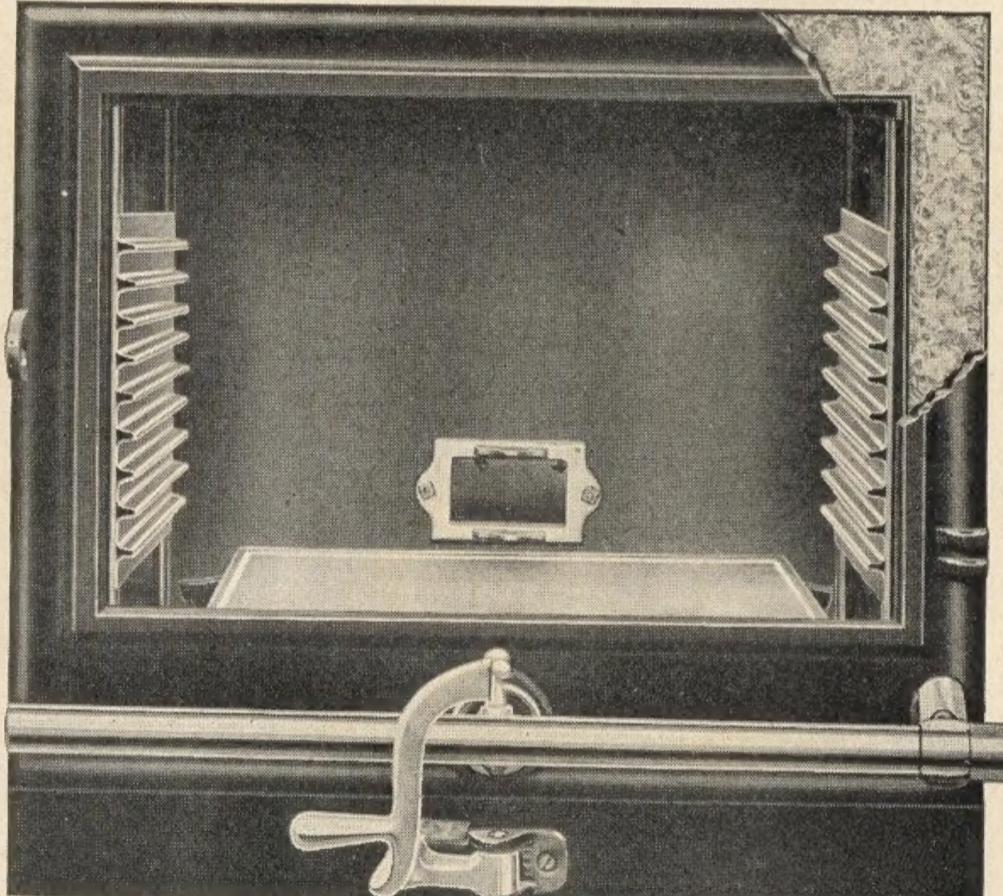
The linings and all parts in which corrosion from condensing vapours would affect the life of the appliance are again protected by genuine Vitreous Enamel.

The oven damper controls are all very simple and convenient.

The lever travels through a quarter turn. Thus it must be clear back before the gas valve can be turned on.

In the position as shown in the cut, both the damper in the rear and at the bottom of the oven are wide open. The gas valve is easily operated with the damper handle in this position. However, with one turn of this handle, to the extreme right, both dampers are closed and the gas at the same time turned off. It is a one-operation process, positive and safe.

When the food which is being baked or roasted in the Chambers Oven reaches a cooking temperature, one turn of this handle will thus start the fireless process and with no further thought of the cooking, the housewife may feel assured that when the process is finished, the food will be thoroughly cooked.



Chambers Fireless Gas Ranges

The High Cost of Waiting

Today you are heating the chimney and kitchen with heat that can easily be applied directly to the cooking of food. You do not realize the cost just now, but the price must be paid at the end of each month in a wasteful gas bill.

You are spending extra hours in "pot watching" that might be easily trusted to a faithful Chambers servant.

Every day you are losing food units, which pass off of cooking food into the air, and which could be saved and cooked into most delicious food with a Chambers Fireless.

Isn't it often inconvenient to stay at home watching the dinner, basting the roast, fretting about burning the food?

How much time do you spend in a year simply staying around the kitchen until the baking is done?

When servants are at a premium, isn't it a task to think of the hot kitchen where hours must be spent with wasteful, un-modern methods?

These day by day losses are the ones which rapidly accumulate and make the cost of living high.

If you continue to use old obsolete methods in your kitchen, then—
TOMORROW IS JUST ANOTHER COSTLY INCONVENIENT DAY!

Chambers Fireless Gas Ranges

The Low Cost of a Chambers

By saving that heat which ordinarily passes through the thin walls of the ordinary oven into the already hot kitchen—

By saving that heat which ordinarily passes around the kettle on the cooking top into the air and up the chimney—

The Chambers Range saves and stores those excess heat units and cooks more delicious foods at full speed. These consistent daily savings soon pay for two or three gas ranges.

Imagine starting your food every day and instead of watchful waiting until lunch time, taking two or three kitchen hours for shopping, for calling, for reading, or a matinee—

The Chambers can give you this time without worry!

Eliminating the aroma in the house, and cooking all food juices and vapours into the food, shrinkage in meats, loss in vegetables, dried up foods, are all practically unknown in the Chambers Range method.

In time, health and money a Chambers Range pays for itself over and over each year.

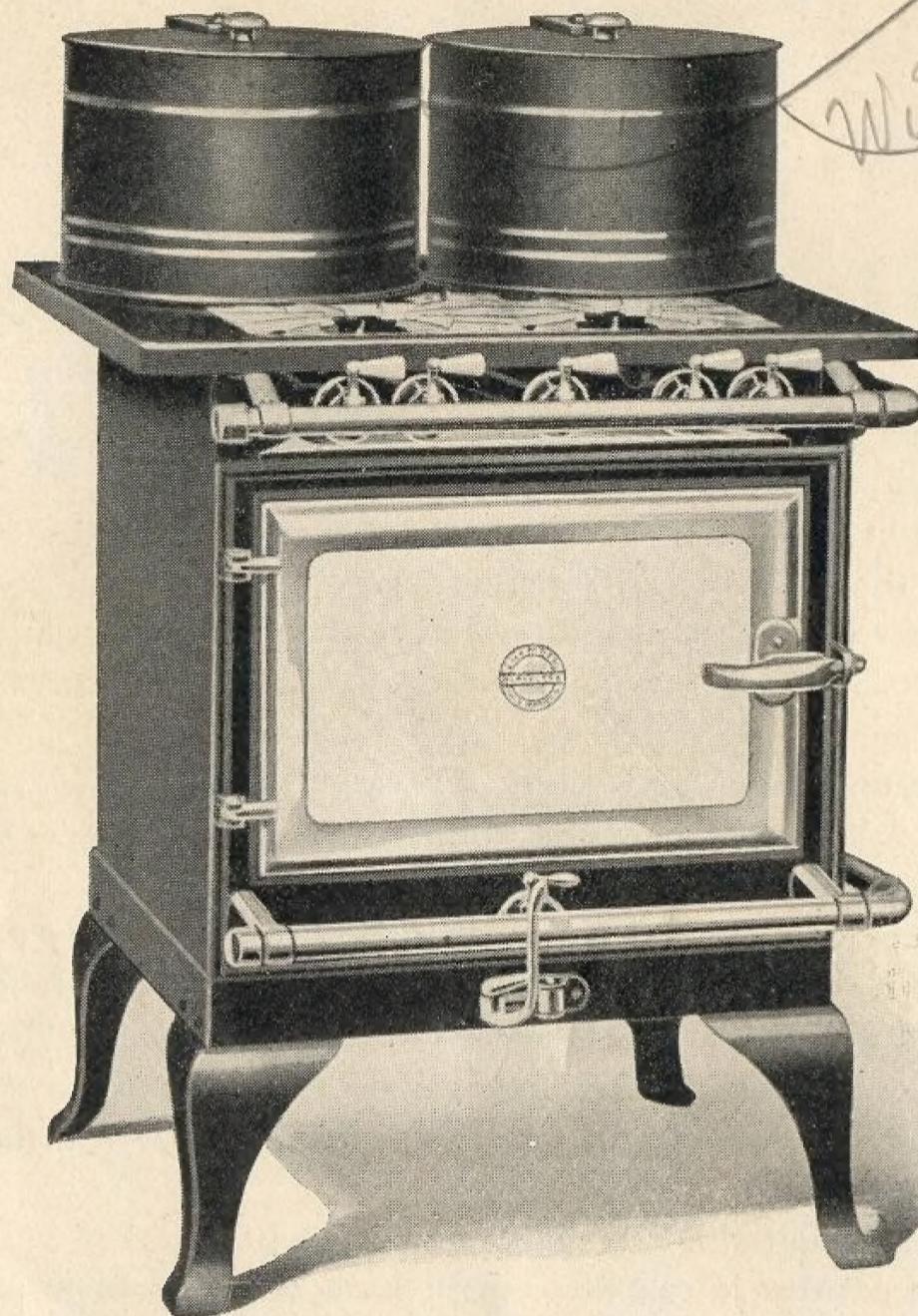
And besides—hasn't this convenience a money value?

Think of the greater joy in life, when the servant problem ceases to hold its acute personal worry.

Just figure a saving of one-half your gas bill each month, and let this saving apply as a dividend on your original investment in a Chambers Range. Just how long will it take a Chambers Range to pay you back its original cost?

To the housewife who will afford the first cost, a Chambers Range delivers the greatest household service which can be secured, in its actual performance, convenience and economy.

Chambers Fireless Gas Ranges



9142

SPECIFICATIONS

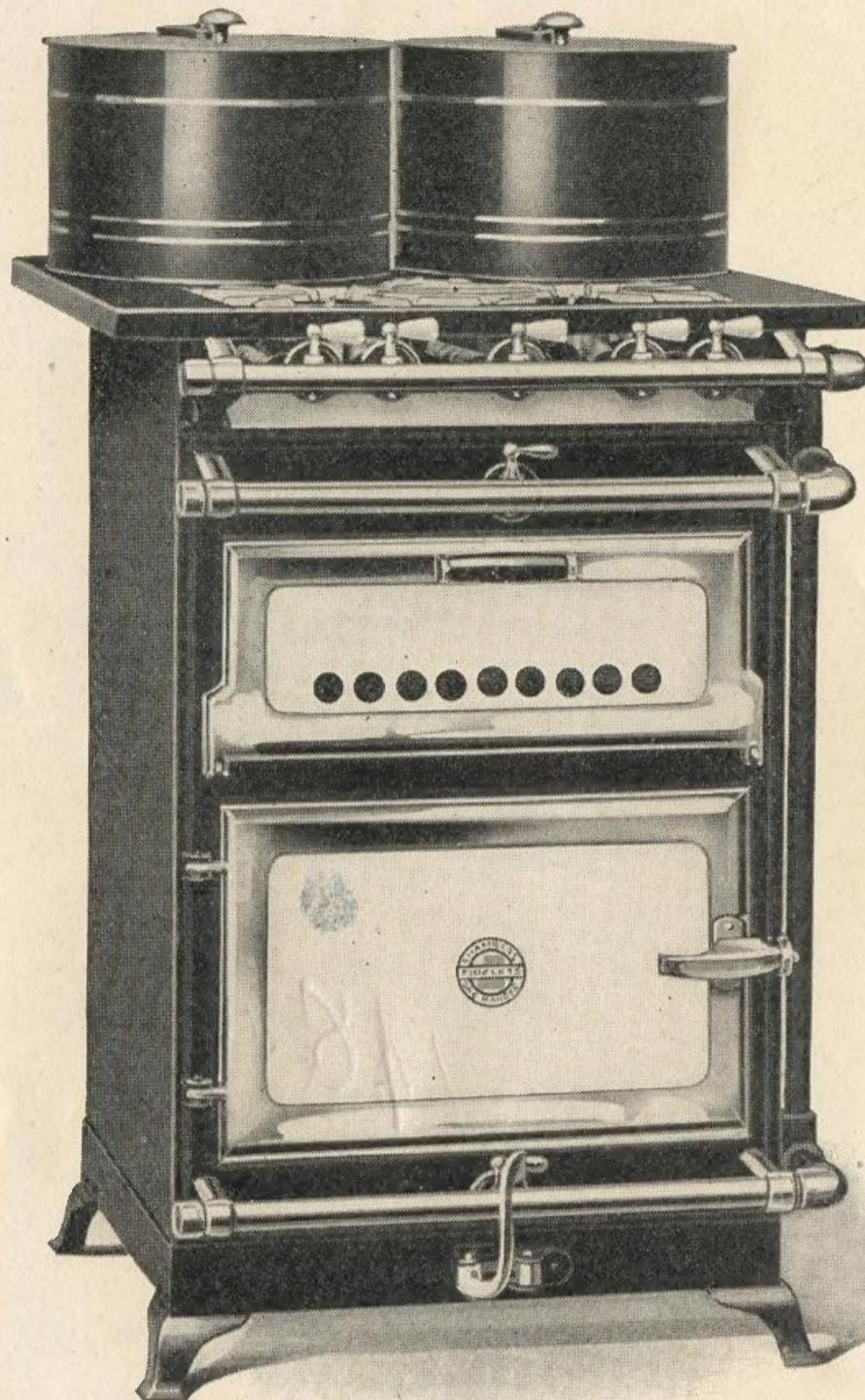
Style No.	Size of Fireless Oven	Size of Cooking Top	Height of Cooking Top	Extreme Measurements			Finish	Shipping Weight	Code
9141	19x16½x12	29x25	34	45	29	32	White	325	Brawler
9142	19x16½x12	29x25	34	45	29	32	White	375	Breaden

The No. 9142 is the smallest range equipped with a fireless hood. It offers every feature that the higher priced appliances offer, and with its condensed capacity, makes a copious range with little floor space required.

This is a very popular model for a small family, and is also an attractive apartment style.

The No. 9141 is the same as above with exception of having one fireless hood instead of two.

Chambers Fireless Gas Ranges



9642

SPECIFICATIONS

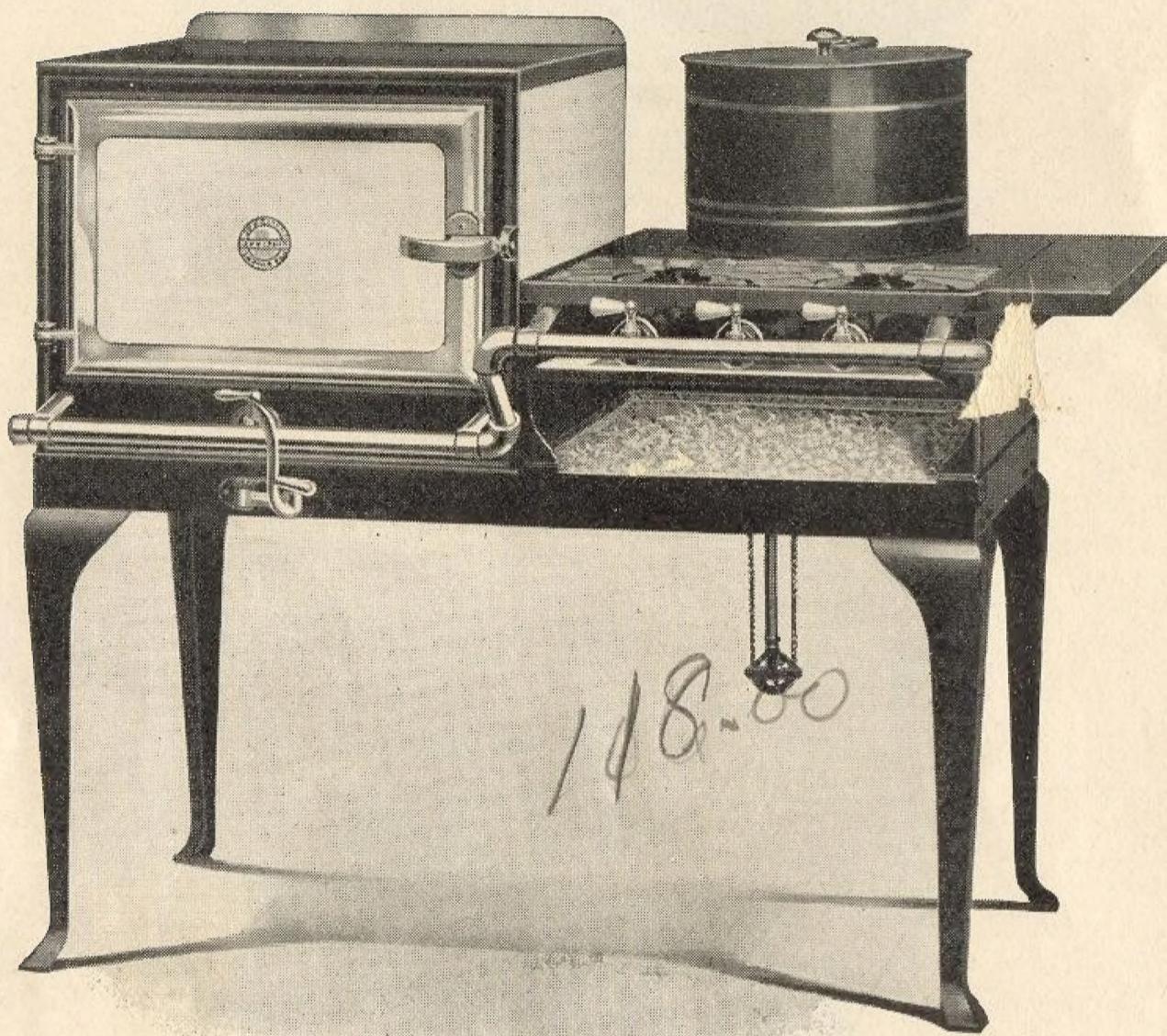
Style No.	Size of Fireless Oven	Size of Cooking Top	Height of Cooking Top	Extreme Measurements			Finish	Shipping Weight	Code
9641	19x16½x12	29x25	37	48	29	32	White	400	Bourbon
9642	19x16½x12	29x25	37	48	29	32	White	425	Bourgeois

For the average family, requiring a broiler and at the same time limited to a small kitchen space, this two-hood-range is ideal.

The hood makes it easy to be economical in cooking on the top burners, and this model encourages economy in all top cooking processes.

The No. 9641 is the same as above with exception of having one fireless hood instead of two.

Chambers Fireless Gas Ranges



9231—Left

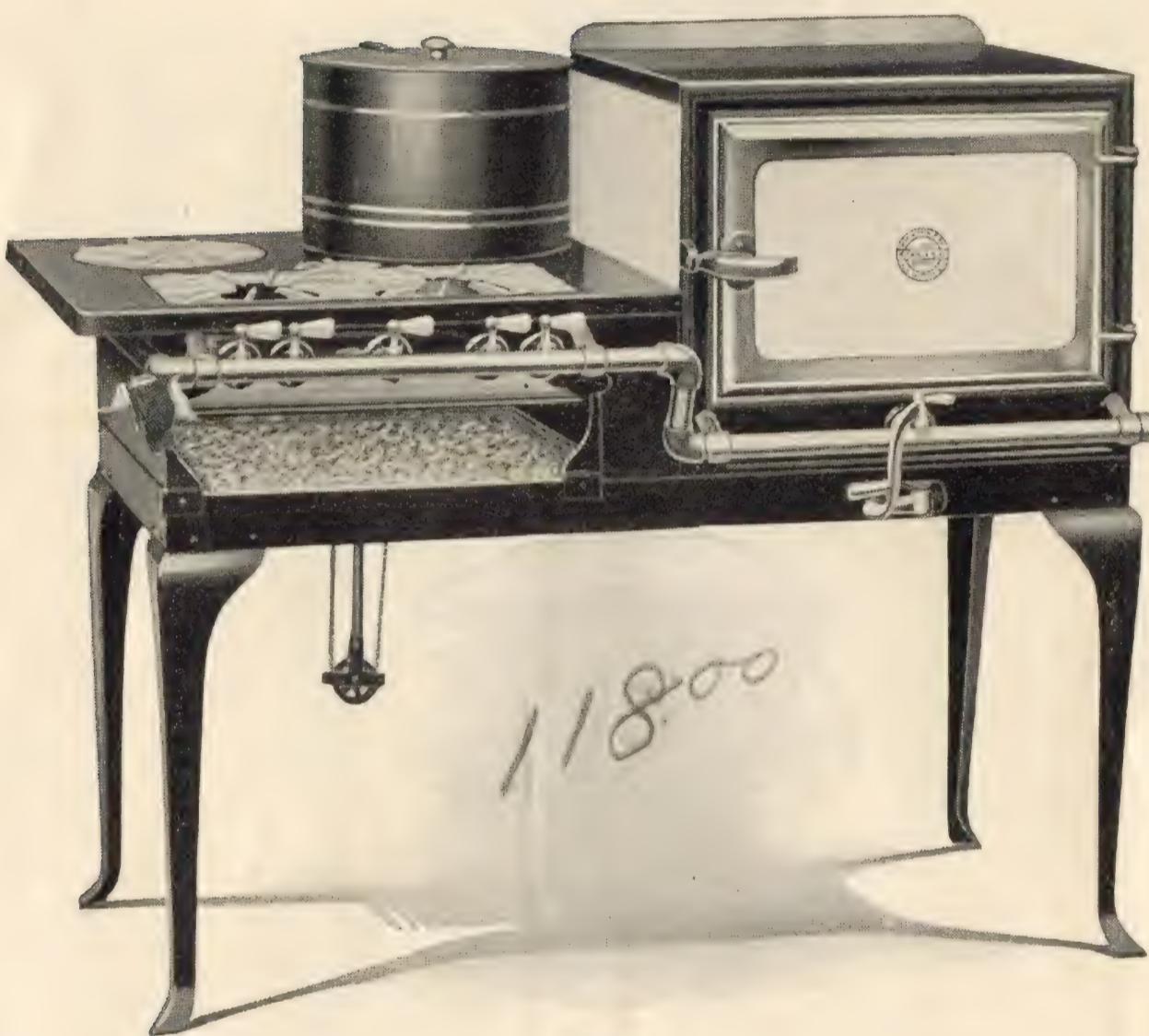
SPECIFICATIONS

Style No.	Size of Fireless Oven	Size of Cooking Top	Height of Cooking Top	Extreme Measurements			Finish	Shipping Weight	Code
				High	Wide	Deep			
9231	19x16½x12	21x25	33	44	45	30	White	325	Breakfast
9231L	19x16½x12	21x25	33	44	45	30	White	325	Breeches

This model is a compact unit with three top burners, one hood and an elevated oven. Its economy of floor space, at the same time offering the advantage of an elevated oven, makes it a very attractive style.

For a family of three or four, this model is especially appropriate, and its short width makes it a high class apartment unit.

Chambers Fireless Gas Ranges



9241

SPECIFICATIONS

Style No.	Size of Fireless Oven	Size of Cooking Top	Height of Cooking Top	Extreme Measurements			Finish	Shipping Weight	Code
				High	Wide	Deep			
9241	19x16½x12	29x25	33	44	53	30	White	350	Breeding
9241L	19x16½x12	29x25	33	44	53	30	White	350	Brewery
9242	19x16½x12	29x25	33	44	53	30	White	400	Brickdust
9242L	19x16½x12	29x25	33	44	53	30	White	400	Brickbat

This sturdily built little range is a standard model for the average family of four or five.

The No. 9241 is beautifully balanced and with its refined finish, offers one of the most pleasing Chambers Ranges.

Chambers Fireless Gas Ranges



9731—Left

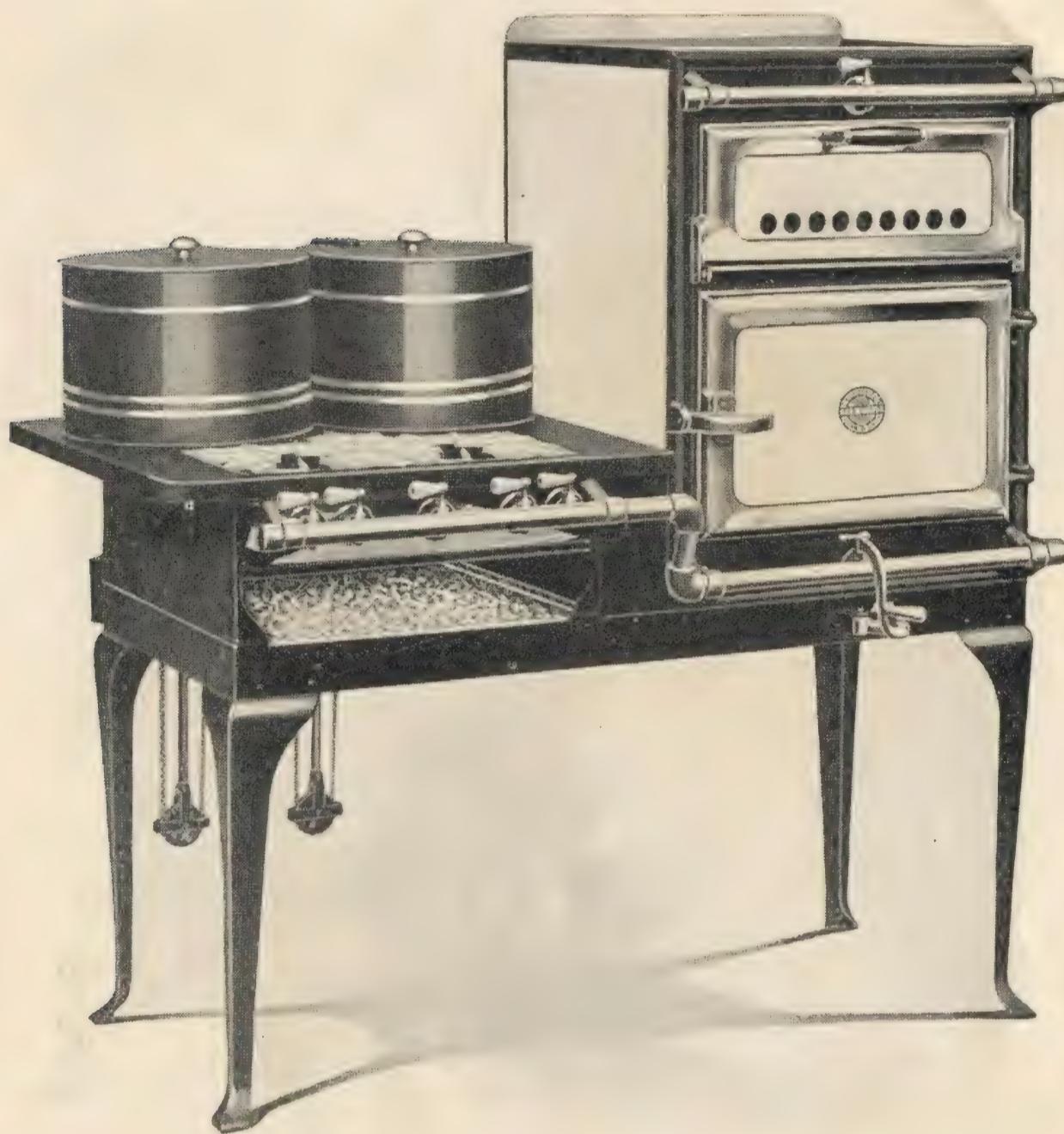
SPECIFICATIONS

Style No.	Size of Fireless Oven	Size of Cooking Top	Height of Cooking Top	Extreme Measurements	Finish	Shipping Weight	Code
				High Wide Deep			
9731	19x16½x12	21x25	33	55 45 30	White	400	Bowery
9731L	19x16½x12	21x25	33	55 45 30	White	400	Bracelet

This model, with but 45 inches of floor space, gives the user the convenience of an elevated oven, a broiler and a three burner top.

Its short width makes it most appropriate in kitchens where space is limited, at the same time giving capacity.

Chambers Fireless Gas Ranges



9742

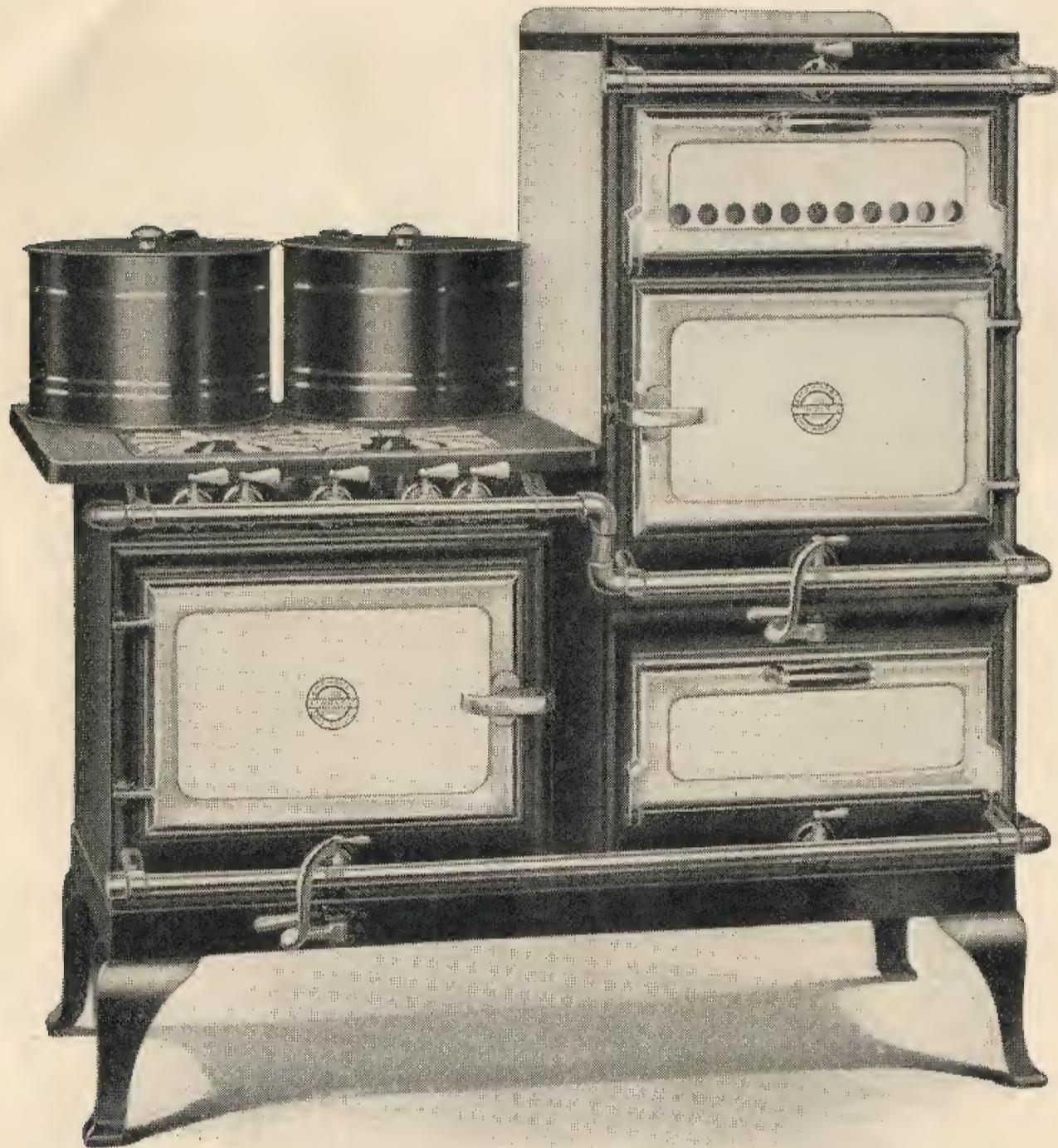
SPECIFICATIONS

Style No.	Size of Fireless Oven	Size of Cooking Top	Height of Cooking Top	Extreme Measurements			Finish	Shipping Weight	Code
				High	Wide	Deep			
9741	19x16½x12	29x25	33	55	53	30	White	450	Braggart
9741L	19x16½x12	29x25	33	55	53	30	White	450	Brabble
9742	19x16½x12	29x25	33	55	53	30	White	500	Braiding
9742L	19x16½x12	29x25	33	55	53	30	White	500	Bowler

This is the Standard Chambers model.

Built with all equipment, including our regular oven elevated to convenient height, a broiler and our standard top of four burners and two hoods, it is a most popular household appliance for a family of from four to eight.

Chambers Fireless Gas Ranges



9842

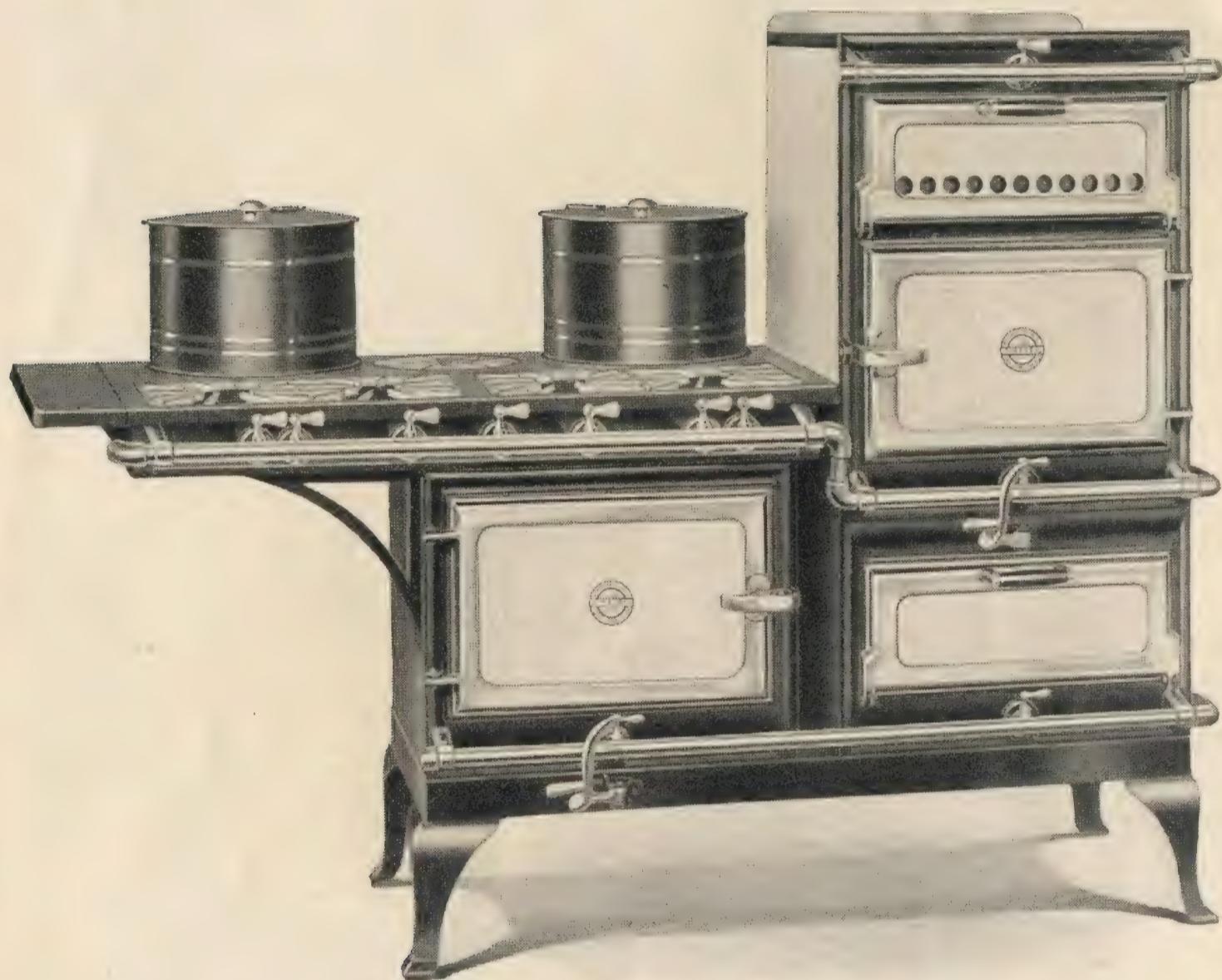
SPECIFICATIONS

Style No.	Size of Fireless Oven	Size of Cooking Top	Height of Cooking Top	Extreme Measurements			Finish	Shipping Weight	Code
				High	Wide	Deep			
9842	19x16½x12	29x25	34	56	53	30	White	700	Boxer
9842L	19x16½x12	29x25	34	56	53	30	White	700	Boyhood

For a large family, requiring the capacity of two ovens, this range is especially suited.

A large fireless oven located below the cooking top, an elevated oven, a regular broiller, a warming closet equipped with a burner of low consumption, and a regular cooking top with four burners and two hoods, are its specifications.

Chambers Fireless Gas Ranges



9872

SPECIFICATIONS

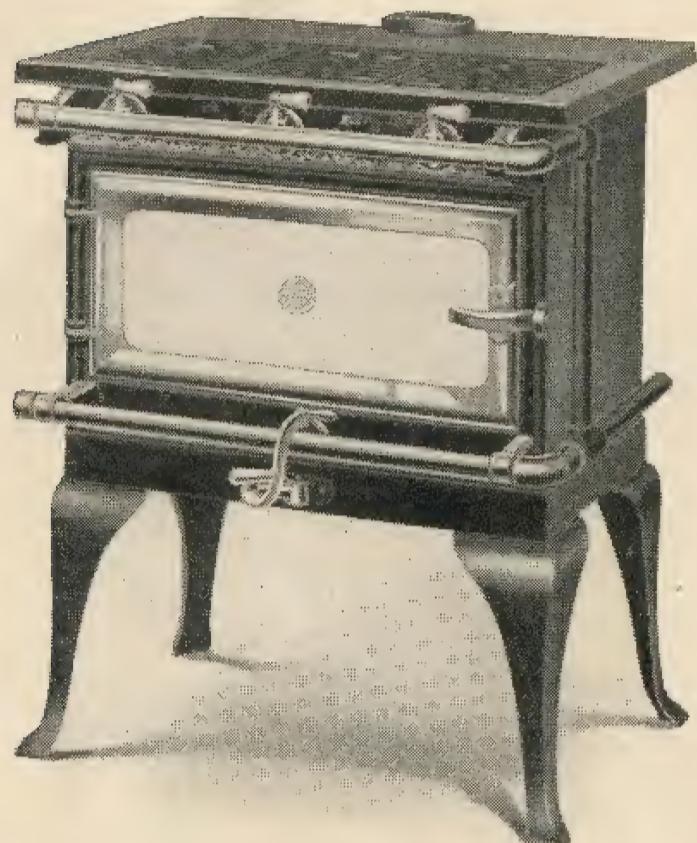
Style No.	Size of Fireless Oven	Size of Cooking Top	Height of Cooking Top	Extreme Measurements	Finish	Shipping Weight	Code
				High Wide Deep			
9872	19x16½x12	42x24	34	56 66 30	White	750	Bribery
9872L	19x16½x12	42x25	34	56 66 30	White	750	Beefsteak

This model has the same capacity as No. 9842, except it has seven top burners and two hoods.

With its copious equipment, it is a most satisfactory range for the largest family or small hotel or restaurant.

The special top has the same type construction as all the other Chambers Ranges with exception of its size.

Chambers Fireless Gas Ranges



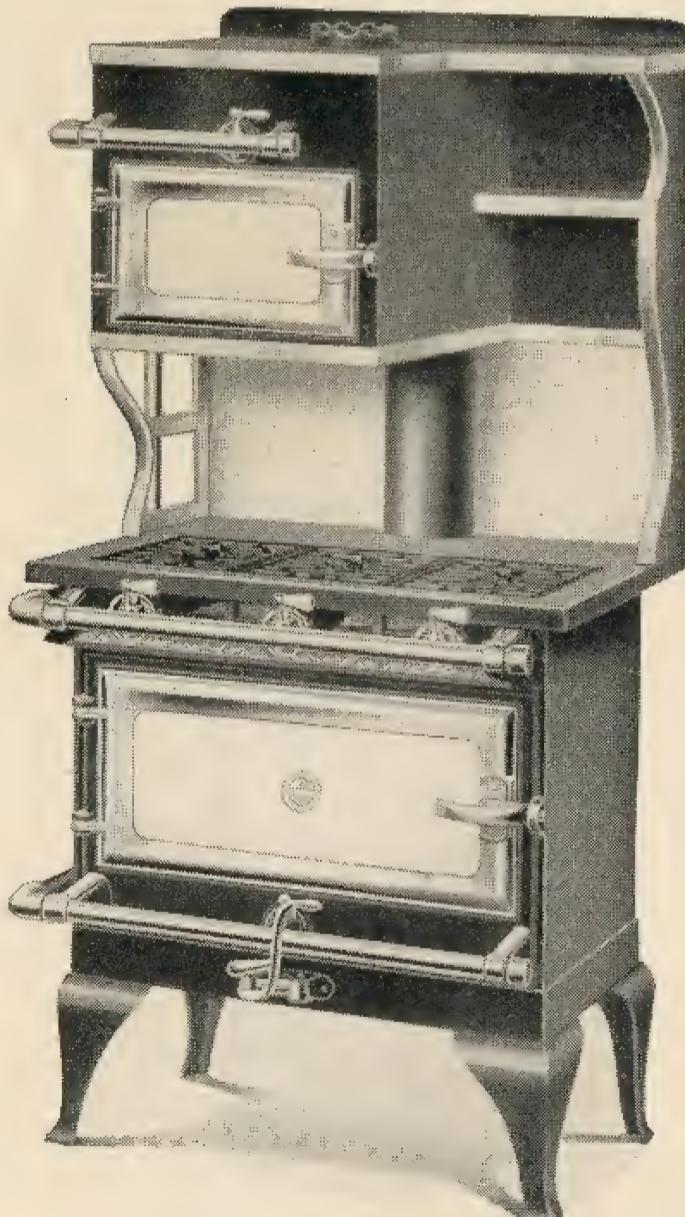
9030

This is a special range with oven 21x12x9 and equipped so that oven may be used either as a boiling or baking unit.

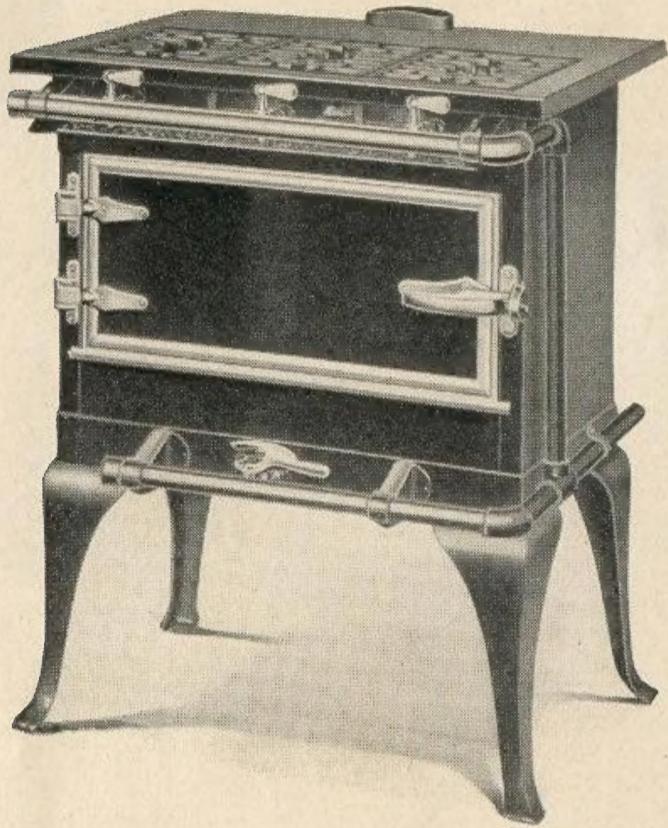
Its extreme floor space requirement is 28 inches wide and 23 inches deep.

9530

This is the same as No. 9030 with a broiler mounted in its superstructure. It is a convenient range with full capacity in small extreme dimensions of 28 inches wide, 23 inches deep and 60 inches high.

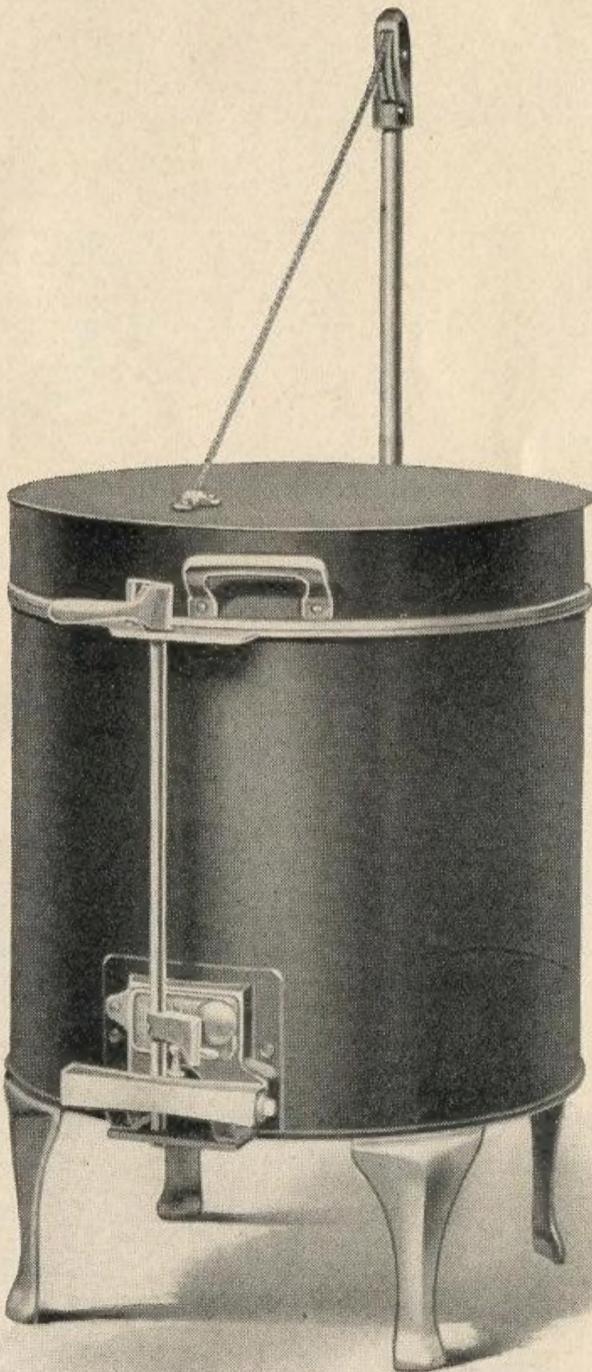


Chambers Fireless Gas Ranges



No. 30—SPECIAL

This range is the same as our No. 9030, but is inexpensive in its material and makes it possible for the man of limited means to enjoy the advantages of Chambers features.



No. 920

CHAMBERS 20-GALLON COOKER

As a special appliance for the hotel and institutions where quantities of food are being cooked daily, this special appliance has a big appeal from the standpoint of convenience and economy.

When the Chambers Range has undergone the most rigid test that domestic engineers can place it under, it has, without exception, been approved and highly recommended.



Printing Arts Co., Indianapolis

